

Pennsylvania Association of Meat Processors 2024 Annual Convention and Workshop Series

Thursday, May 9, 2024

Pre-convention Bus Tour

7:30 – 9:00 a.m.	Cooler drop-off or Product Check-in (Kill Floor- Back door)
9:00	Buses depart for Imler's and Holland Brothers
10:00	Tour Group 1 – Imler's Poultry, Duncansville, PA
	Tour Group 2 – Holland Brother's Meats, Duncansville, PA
11:00	Transfer tour stops
11:15	Tour Group 1 – Holland Brother's Meats, Duncansville, PA
	Tour Group 2 – Imler's Poultry, Duncansville, PA
12:15 p.m.	Lunch (TBD)
1-2:30	Product Check-in (Kill Floor – Back door)
1:15	Buses depart for State College
2:30 – 3:00	Business Meeting (Open Session; Room 13 ML)
3:00 – 4:30	Board Meeting (Board Only; Room 13 ML)
4:30 - 6:00	Product Check-in (Kill Floor – Back door)
7:00 – 9:00 p.m.	Presidents Reception – Mount Nittany Suite (Penn Stater) (Some snacks provided, feel free to bring any items to share)
	Friday, May 10

Friday, May 10 Pre-convention Workshop

7:00 a.m. – 1:00 p.m. Registration and Product Check-in (Kill Floor – Back door)

Session I

	<u> 36331011 1</u>
7:30a.m.	Welcome (ML Auditorium)
	Mike Holland, 2023-2024 PAMP President
7:45-9:00	Basics of Meat Emulsions Jonathan Campbell, Penn State
9:00-9:15	Break
9:15-10:45	Concurrent Session I
	Advantages of Vacuum Tumbling – Group A & B, Auditorium



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Rick Reams, RJ's Meat & Grocery, Hudson, WI

Hot Dog Manufacturing – Group C (45min only). Cutting Room

Louie Muench, Louie's Finer Meats, Cumberland, WI

Glenn Myers & Ben Kunkel, Penn State

Friday, May 10 (continued)

9:15-10:45	Concurrent Session I (continued)
	Stuffing / Casings / Smoking – Group D (45 min only), Processing Room Jonathan Campbell, <i>Penn State</i> Zach Conoway, <i>Penn State</i>
10:45-11:00	Break
11:00-12:30	Concurrent Session II
	Advantages of Vacuum Tumbling – Group C & D, Auditorium Rick Reams, RJ's Meat & Grocery, Hudson, WI
	Hot Dog Manufacturing – Group A (45min only). Cutting Room Louie Muench, Louie's Finer Meats, Cumberland, WI Glenn Myers & Ben Kunkel, <i>Penn State</i>
	Stuffing / Casings / Smoking – Group B (45 min only), Processing Room
	Jonathan Campbell, <i>Penn State</i> Zach Conoway, <i>Penn State</i>
12:30-1:30	Lunch catered by Holland Brother's Meats & Catering* *Hot dogs provided by PSU Meat Lab
	<u>Session II</u>
1:30	Best Butcher Contest (PA Beef Council & PA Pork) Samantha Augustine, PA Beef Council – NE Beef Promotion Initiative Contact TBD, PA Pork
3:00	Ribbon Cutting /Open to Showcase – Mike Holland
3:00-7:00	Supplier Exhibit – President's Hall (Penn Stater) "People's Choice-Best Beef Stick" Meat Product Competition PRIZE \$100.00 Gift Card
7:00-10:00	Social / Dinner Drop-in – Senate Hall (Penn Stater)

Merchandise / T-shirt Swap



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Saturday, May 11

8:30-9:15	Products Show – Judges Meeting (ML Auditorium) Jonathan Campbell & Glenn Myers, <i>Penn State</i>	
9:15-3:00	Products Show Judging (ML)	
<u>Educational Sessions</u>		
8:30-9:30	Grant Writing & How to Apply (Room #208 Penn Stater) <i>Josh</i> Cassar, HACCP Assurance	
9:30-9:50	Supplier Meeting (Booth TBD, President's Hall)	
10:00-1:00	Supplier Exhibit – President's Hall (Penn Stater)	
12:45-1:15	Boxed lunch served (hallway outside President's Hall) MUST Pre Order	
1:00-2:00	AAMP Update – The EPA Wants to Shut You DOWN!! Scott Filbrandt, Bob's Processing, South Haven, MI (Room #208 Penn Stater)	
2:00-2:45	Custom to USDA Inspection & USDA Remote Grading Pilot — What Do I Need to Do? Chris Roper, Flower Hill Institute (Room #208 Penn Stater)	
2:45-4:00	Pet Food / Pet Treats , Rodney Schaffer, Schaffer Labeling (Room #208 Penn Stater)	
4:00-4:30	New Board Meeting – Room #208 Penn Stater	
5:30-6:00	Social – Dean's Hall (Penn Stater)	
6:00-9:00	Awards Dinner & Auction — Dean's Hall (Penn Stater) Including: Best Butcher Contest, People's Choice-Best Beef Stick, Best Vendor	
В	ooth, Product Competition, Best of Show, Helmut Wagner Award, etc.	
Sunday, May 12		
9:00-10:30	Bull Session - Meat Laboratory (Auditorium)	
10:30-11:30	Processed Meat Show Viewing & Discussion with Available Judges	
11:30-12:00	Product Removal	